

HORS D'OEUVRES

PRICES EXCLUDING PLATTERS ARE PER PIECE | MINIMUM 20 PIECES PER SELECTION

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| DEILED EGGS , candied bacon, bourbon maple syrup | 3 |
| PACIFIC NORTHWEST OYSTERS , shallot and black pepper | 4 |
| POACHED PRAWN , tamarind cocktail | 4 |
| LEMON THYME CHICKEN CAESAR , bread crumb, parmesan | 5 |
| SALMON TARTARE , sweet mustard, caper | 4 |
| PRIME BEEF TARTARE , sourdough, parmesan | 6 |
| VEGETABLE CAPONATA , golden raisin, grilled bread | 4 |
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| BAKED OYSTERS , bacon duxelle | 4 |
| HUSH PUPPIES , harissa, sage | 4 |
| DUNGENESS CRAB CAKE , jalapeno aioli | 7 |
| CHICKEN POPS , Portland honey-pepper glaze | 3 |
| MEATBALL SKEWER , dijonnaise | 5 |
| BEEF TENDERLOIN SKEWER , chimichurri | 6 |
| CHICKEN SAUSAGE SANDWICH , mustard onion relish | 5 |
| SPICED ROASTED PORK SLIDER , green cabbage slaw | 5 |
| URBAN FARMER BEEF SLIDER , tomato jam | 5 |

PLATTERS

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| ARTISANAL & HOUSE-MADE CHARCUTERIE , house pickles, mustard, grill bread | 78 (serves 15) |
| ARTISANAL CHEESE SELECTION , Marcona almonds, house preserves, house crackers | 78 (serves 15) |
| URBAN FARMER VEGETABLE BOARD | 78 (serves 15) |
| ROASTED RED PEPPER HUMMUS , triticale pita chips | 28 (serves 10) |
| SPICED ROASTED NUTS | 15 (serves 6-8) |

MINIATURE DESSERTS

\$3 EACH | MINIMUM 12 PIECES PER SELECTION

Orange Meringue Tartlet
Apple Cinnamon Shortcake
Pecan & Hazelnut Tart
Vanilla Bean Brulee
Pumpkin Cheesecake
Pistachio Dulce de Leche French Macaron

CUPCAKES

Dark Chocolate with Caramel
Banana with Cream Cheese
Vanilla with Orange Buttercream
Coffee with White Coffee Cream

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

3 COURSE DINNER MENU

\$74 PER PERSON

PARTIES OF 26 GUESTS OR UNDER PRESELECT: 2 FIRST COURSE OPTIONS, 3 ENTREE OPTIONS, 2 DESSERT OPTIONS
PARTIES OVER 26 GUESTS PRESELECT: 1 FIRST COURSE, 2 ENTREE OPTIONS, 1 DESSERT

FIRST COURSE

LOCAL GREENS, shaved vegetables, verjus fruit, quinoa, honey vinaigrette

FARMER CHOP, spring vegetables, kale, cashew cheese, ramp dressing, finocchiona sausage

CAESAR SALAD, parmesan, garlic-caper dressing, white anchovy

MARKET CAULIFLOWER SOUP, ham hock-sage brown butter, grape

ENTREES

NETTLE RISOTTO, peas and carrots, morel mushroom, confit lemon

CEDAR PLANK SALMON, cauliflower, roasted pepperonata, warm olive jus, basil salad

OLIVE OIL-POACHED HALIBUT, english pea hummus, brûlée onion, fennel, wild ramp

SLOW-ROASTED PORK LOIN, white cheddar grits and greens, citrus, roof-top honey, lemon thyme

HALF CHICKEN, smoked breast, tamarind raisin basmati, snap pea and cherry tomato salad

RED WINE BRAISED SHORT RIB, popcorn grits, seared greens

10 OZ. BRANDT FLAT IRON STEAK, crisp fingerlings, charred baby carrot

6 OZ. PIEDMONTESE TENDERLOIN, crisp fingerlings, ginger bok choy

12 OZ. PAINTED HILLS THIRTY DAY DRY AGED NEW YORK STEAK, potato puree, broccolini*

*AVAILABLE FOR A \$14 PER ORDER SUPPLEMENTAL CHARGE

DESSERT

BROWN BUTTER CAKE, put-up blueberry preserves, cucumber cream cheese ice cream

CHOCOLATE LAYER CAKE, crispy cocoa meringue, vanilla ice cream

BUTTERSCOTCH SUNDAE, warm brown butter blondie, toffee chip ice cream

MARKET FRUIT CRUMBLE, orange almond crumble, crème fraîche ice cream

MALTED MILK PANNA COTTA, honey-roasted rhubarb, honey ginger ice cream

SIDE DISHES SERVED FAMILY STYLE ADDITIONAL \$5 PER PERSON, PER SIDE DISH

Creamed Spinach, crisp sunflower and parmesan

Sautéed Bok Choy and Peas, pearl onion, crispy lemon confit

Grilled Asparagus, morel mushroom

Roasted Foraged Mushrooms, shallot

Farm Fries, russet burbank

Yukon Gold Potato Puree

Baked Mac n' Cheese, cured tomato, brioche crumbs

Twice Baked Fingerling Potato Tart, cheddar, bacon, chive

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

WEEKEND BRUNCH MENU

AVAILABLE SATURDAYS AND SUNDAYS

\$29 PER PERSON

PRESELECT: 1 FIRST COURSE OPTION, 4 ENTREE OPTIONS

FIRST COURSE

URBAN FARMER DEVILED EGGS, bacon, bourbon maple

HOUSE-MADE BEIGNETS, seasonal fruit compote, woodblock chocolate sauce

GREEK YOGURT PANNA COTTA, house-made granola, berries,

SEASONAL FRUIT, house grown basil, orange, agave

BRUNCH ENTREES

VEGETABLE FRITTATA, baby greens, tomato vinaigrette

FARMHOUSE BREAKFAST CLASSIC, two eggs, potato rosti, choice of: ham, bacon, chicken cherry sausage

DUNGENESS CRAB OMELET, potato rosti, grilled onion, bacon, mushroom, bearnaise

SHAVED "TAILS & TROTTERS" HAM BENEDICT, house-made sourdough English muffin

AVOCADO BENEDICT, house-made sourdough English muffin

BUTTERMILK SKILLET PANCAKES, whipped farmers cheese, maple-rhubarb, strawberry

BRIOCHE FRENCH TOAST, huckleberry-banana jam, hazelnut butter, pure maple

SHRIMP AND POPCORN GRITS, pulled pork, soft poached egg

FARM BURGER, local cheddar, house-made English muffin, farm fries

GRILLED CHICKEN SANDWICH, bacon, gruyere, apricot jam, chili aioli, brioche bun, farm fries

CAESAR SALAD, parmesan, garlic-caper dressing, white anchovy,
option to add herb marinated chicken breast

LOCAL GREENS, shaved vegetables, verjus fruit, quinoa, honey vinaigrette
option to add herb marinated chicken breast

Choice of Stumptown drip coffee or Steven Smith tea included per person. Alcoholic beverages additional.

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

3 COURSE LUNCH MENU

\$35 PER PERSON

PRESELECT: 2 FIRST COURSE OPTIONS, 3 ENTREE OPTIONS, 2 MINIATURE DESSERTS

FIRST COURSE

LOCAL GREENS, shaved vegetables, verjus fruit, quinoa, honey vinaigrette

FARMER CHOP, spring vegetables, kale, cashew cheese, ramp dressing, finocchiona sausage

CAESAR SALAD, parmesan, garlic-caper dressing, white anchovy

MARKET CAULIFLOWER SOUP, ham hock-sage brown butter, grape

ENTREES

NETTLE RISOTTO, peas and carrots, morel, confit lemon

CEDAR PLANK SALMON, cauliflower, roasted pepperonata, warm olive jus, basil salad

POPCORN GRITS, spiced shrimp, pulled pork, soft poached egg

BBQ BEEF GRILLED CHEESE SANDWICH, provolone, red wine onion jam, sourdough

VEGETABLE PANINI, avocado, piccillili, oil-cured tomato, arugula, soffrito aioli, farm fries

BEEF TENDERLOIN CHILI MAC, radiatori pasta, broccoli, spiced cheddar mornay

12 OZ. BRANDT PRIME FLATIRON, farm fries, bordelaise*

*AVAILABLE FOR A \$4 PER ORDER SUPPLEMENTAL CHARGE

SIDE DISHES SERVED FAMILY STYLE ADDITIONAL \$4 PER PERSON, PER SIDE DISH

Baked Mac n' Cheese, cured tomato, brioche crumbs

Sautéed Bok Choy and Peas, spring onion, crispy lemon

Creamed Spinach, crisp sunflower and parmesan

Roasted Foraged Mushrooms, shallot

MINIATURE DESSERTS TO SHARE

Vanilla Bean Brûlée

Orange Meringue Tartlet

Pistachio Dulce de Leche French Macaron

Dark Chocolate Cupcakes with Salted Caramel

Vanilla Cupcakes with Orange Buttercream

Coffee Cupcakes with White Coffee Cream

URBAN FARMER®
PORTLAND'S STEAKHOUSE

WEEK DAY BREAKFAST MENU

CHOICE OF ENTREE

CHIA MUESLI, winter citrus, Portland honey, almond milk \$10

STEEL CUT OATMEAL, dried fruits, nuts, brown sugar, choice of milk: skim, 2%, whole, soy \$12

FARMHOUSE BREAKFAST CLASSIC, two eggs, crispy potato rosti,
choice of: "Tails & Trotters" ham, bacon, chicken cherry sausage \$15

DUNGENESS CRAB OMELET, grilled onions, bacon, foraged mushrooms, herbed hollandaise,
potato rosti \$19

URBAN FARMER BENEDICT, choice of shaved ham or avocado, house-made English muffin \$18

CAST IRON SKILLET PANCAKES, Asian pear, hazelnut, crispy chocolate, lemon cream \$14

BRIOCHE FRENCH TOAST, huckleberry-banana jam, hazelnut butter, pure maple \$13

FAMILY STYLE ENHANCEMENTS

PASTRIES, selection of croissants, banana bread, fruit scones, and muffins **\$5 PER PERSON**

FRESH FRUIT PLATTERS **\$6 PER PERSON**

BREAKFAST SANDWICHES **\$8 PER PERSON**

House-made English muffin, scrambled farm eggs, shaved ham or avocado, tomato jam, local cheddar

CONTINENTAL BREAKFAST \$21 PER PERSON

Stumptown drip coffee or Steven Smith tea & choice of juice

Selection of butter croissants, banana bread, fruit scones, and regular or gluten-free muffins

Fresh Fruit Platters

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PORTLAND'S STEAKHOUSE